



December 3, 2024



➤ *What is Yakuzen?*

➤ *Characteristics of Japanese Good Plating*
~ *Use of negative spaces*



Responses to Questions

- 1) How to Keep Wooden Soup Bowls Hygienic?
- 2) Vinegar for Japanese Fermented foods?
- 3) Matcha Tree?
- 4) Should Tableware Match for All Guests?
- 5) Do Japanese Meals End with Dessert?



Characteristics of Japanese Food Plating
2) Use of negative space



日本料理
美しい盛り付けのワザ
テクニックとレシピを手順付きで解説

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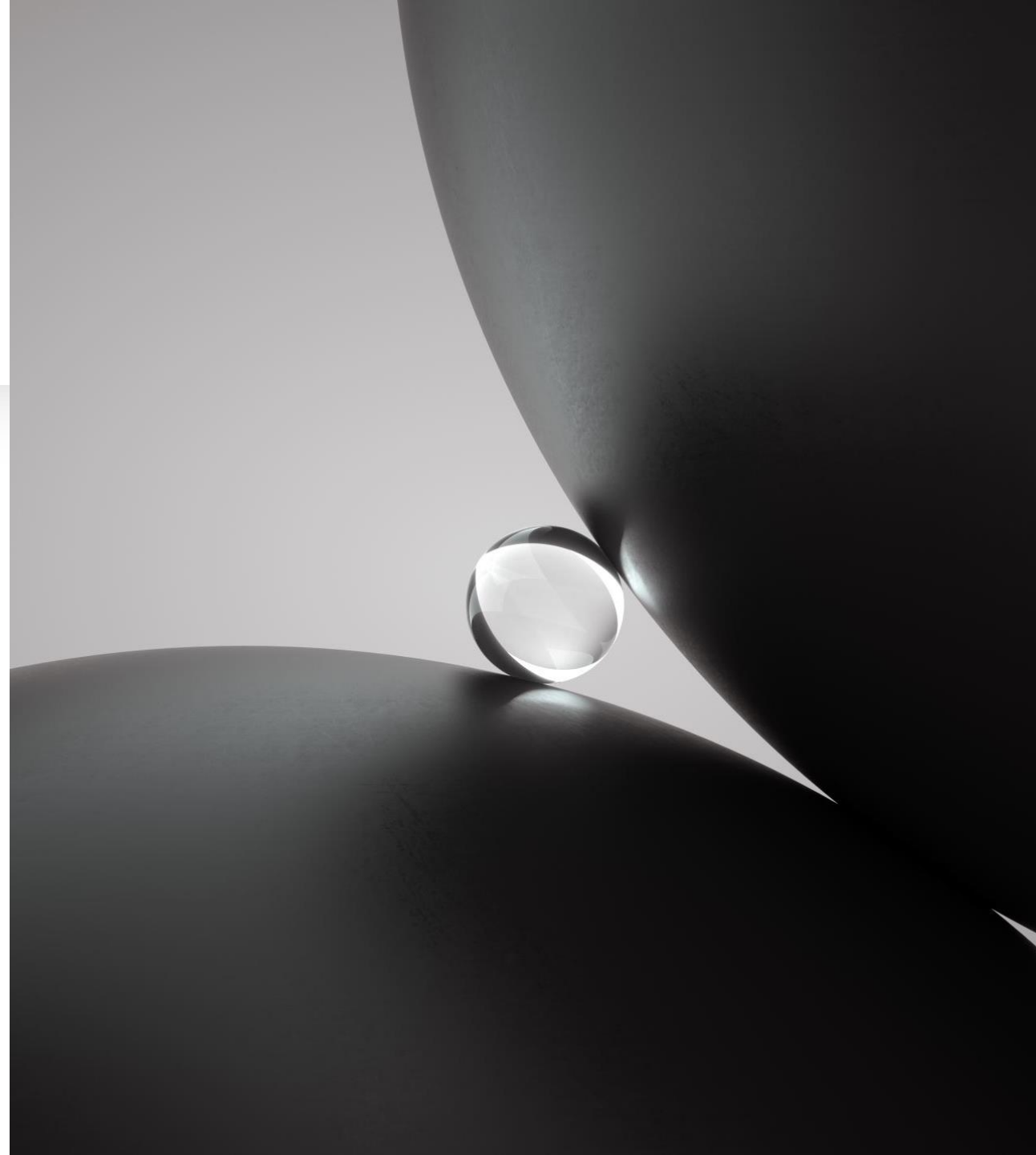
Negative Space
creating
Coolness and
Warmth



間 (ma)

Negative Space; Empty Space

- one aspect of the Japanese sense of aesthetics
 - two-dimensional eg. food plating
 - temporal Space
 - interpersonal relationships



“MA”
in two-dimensional design



Aesthetics of Subtraction

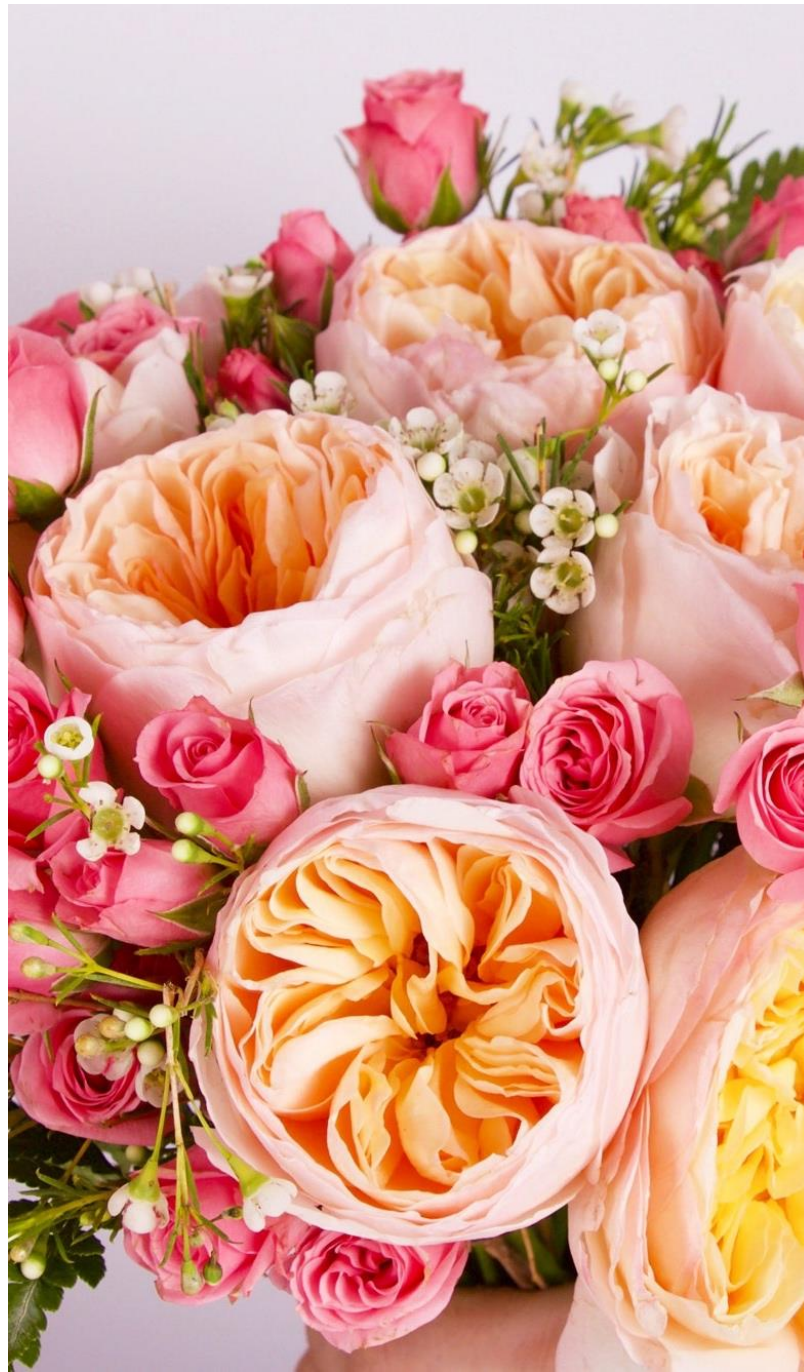
Using less to express more

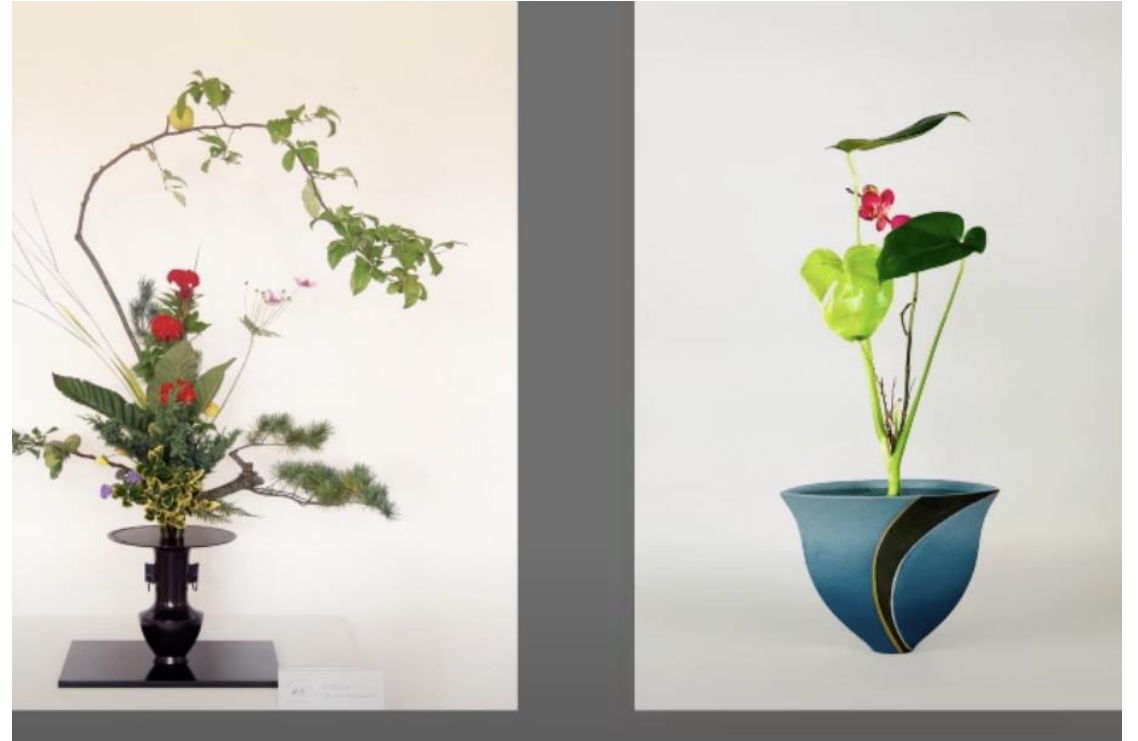
”MA”, isn’t just emptiness—it’s an intentional part of the design that helps highlight the main subjects, like a tree, flower, or figure.



“MA”
in Japanese
Flower
Arrangement







“MA”
in Japanese Flower Arrangement



“MA”
in
Japanese
Calligraphy





Let's talk about the meaning of “Negative Space” in your culture!

1) Brainstorming

Can you think of examples of empty space in daily life?
eg., art (paintings; photography), interior design

2) Discussion

Do you see empty space as positive, negative or
neutral in your culture?

Osechi Ryori :a traditional Japanese New Year's food



Flower arrangement https://www.youtube.com/watch?v=0h_n4SgJ2t8紫陽花

<https://www.youtube.com/watch?v=RrtvIImWWsM&t=8s>花瓶

Ikebana

<https://www.youtube.com/watch?v=EYnulaW9VOI> ゆり

ゆりと薔薇 <https://www.youtube.com/watch?v=2gSPGavabUs&t=391s>

<https://www.youtube.com/watch?v=2fnSlgkgQXQ&t=306s>紫陽花